

AMENDMENTS TO THE CLAIMS:

Please replace the claims with the claims provided in the listing below wherein status, amendments, additions and cancellations are indicated.

1. (Original) Pre-dough concentrate comprising:

- thermally modified ground cereal products;
- yeast;
- water.

2. (Currently amended) The pre-dough concentrate according to claim 1, ~~characterised in that~~ wherein the gluten of the thermally modified ground products is at least 60% denatured.

3. (Currently amended) The pre-dough concentrate according to claim 1 or claim 2, ~~characterised in that~~ wherein the thermally modified ground products account for 6 to 50 wt.%, preferably 22 to 39 wt.% of the pre-dough concentrate.

4. (Currently amended) The pre-dough concentrate according to ~~any one of claims 1 to 3, characterised in that~~ claims 1 or 2, wherein 30 to 100% of the starch present in the thermally modified ground product is present in pre-swollen quality.

5. (Currently amended) The pre-dough concentrate according to ~~any one of the preceding claims, characterised in that~~ claims 1 or 2, wherein the thermally modified ground products have passed through a hydrothermal, pressure-thermal or thermal-mechanical treatment.

6. (Currently amended) The pre-dough concentrate according to claim 5, ~~characterised in that~~ wherein the thermal mechanical treatment is carried out by means of extruders or by means of rotors.

7. (Currently amended) The pre-dough concentrate according to ~~any one of the preceding claims, characterised in that~~ claims 1 or 2, wherein the thermally modified ground products are treated at temperatures of 120 to 170°C, preferably at 150 to 160°C.

8. (Currently amended) The pre-dough concentrate according to ~~any one of the preceding claims, characterised in that~~ claims 1 or 2, wherein the thermally modified ground products have particle sizes of 150 to 210 µm, preferably of 180 µm.

9. (Currently amended) The pre-dough concentrate according to ~~any one of the preceding claims, characterised in that~~ claims 1 or 2, wherein the thermally modified ground products are cereal flours.

10. (Currently amended) The pre-dough concentrate according to ~~any one of the preceding claims, characterised in that it comprises~~ claims 1 or 2, comprising ascorbic acid.

11. (Currently amended) The pre-dough concentrate according to ~~any one of the preceding claims, characterised in that it comprises~~ claims 1 or 2, comprising malt flour, gluten, wheat gluten and/or amylase enzyme complex.

12. (Currently amended) The pre-dough concentrate according to ~~any one of the preceding claims, characterised in that~~ claims 1 or 2, wherein the yeast is compressed yeast (about 28% dry substance (TS)) or milk and yeast blend (20% TS) or the filtrate produced during manufacture of compressed yeast or a mixture of the aforesaid.

13. (Currently amended) The method for producing a pre-dough concentrate according to ~~any one of the preceding claims, characterised in that~~ claims

1 or 2, wherein at least one thermally modified ground product, yeast and water is blended to form a thick-liquid to solid paste or a suspension.

14. (Currently amended) The method for producing a pre-dough concentrate according to claim 13, ~~characterised in that~~ wherein the yeast comprises a yeast from the following group or mixtures thereof: directly added compressed yeast, milk and yeast blend or wild cultivated yeast which is inoculated naturally from the ambient air.

15. (Currently amended) The method according to claim 13 ~~or claim 14,~~ ~~characterised in that~~ , wherein the main fermentation is carried out in the anaerobic region at temperatures of 4 to 8°C, preferably at around 6°C.

16. (Currently amended) The method according to claim 12, ~~characterised in that~~ wherein the main fermentation is severely inhibited by cooling to 0°C to 4°C, preferably to 2°C.

17. (Currently amended) The method according to claim 13, ~~characterised in that~~ wherein after blending it is allowable to heat the pre-dough

concentrate to 25°C up to a maximum of 32°C and within 72 hours said pre-dough concentrate is cooled to a paste temperature of about 0°C to 4°C, preferably 2°C.

18. (Currently amended) The method for producing a pre-dough concentrate according to ~~any one of the preceding claims 13-17, characterised in that~~ claim 13, wherein at least one thermally modified ground product, yeast and water is blended to a thick-liquid to solid paste and fermented in a solid state fermentation.

19. (Currently amended) Baked products, preferably bread comprising flour, water, yeast and cooking salt, ~~characterised in that it additionally comprises~~ comprising thermally modified ground products and is baked from a final dough comprising a pre-dough concentrated according to ~~any one of the preceding claims~~ 1 or 2.

20. (Currently amended) A method for producing baked goods, preferably bread, ~~characterised in that~~ wherein a pre-dough concentrate according to ~~any one of the preceding claims~~ to claims 1 or 2 is blended with flour, water and cooking salt to form a final dough and is processed in direct dough guidance.

21. (Currently amended) The method according to claim 19, characterised in that wherein a fraction of 1.5 to 5 wt.% of pre-dough concentrate according to ~~any one of claims 1 to 12~~ claims 1 or 2 is processed to form a final dough using wheat flour.